

# SOLEIL

## DEGUSTATION MENU

6 course tasting menu, minimum 2pax  
RM 450 per person  
Additional RM 280 per person for wine pairing

### CHEF'S AMUSE BOUCHE

1st course

CURED DUTCH HERRING TARTARE  
Green apple, persimmon vinaigrette, ikura

*Torres Pazo Das Bruxas Albariño 2022*

2nd course

CANADIAN LOBSTER TAIL  
Green asparagus, dried seafood beurre blanc

*Daniel-Etienne Defaix Chablis Vieilles Vignes 2018*

3rd course

MONKFISH & ARGENTINIAN RED PRAWN  
Leek fondue, bouillabaisse emulsion

*Delas Condrieu La Galopine 2019*

4th course

SLOW COOKED PIGEON 'FERMIERS DU POITOU'  
Yellow beetroot, fava bean

*Domain Potinet Ampeau Monthelie 2012*

### PALATE CLEANSER

Main

WAGYU BEEF STRIPLOIN  
Seasonal vegetables, black autumn truffle

OR

IBERICO LAMB LOIN  
Seasonal vegetables, black autumn truffle

*Madame De Beaucaillou, Haut-Medoc 2019*

Dessert

FRANGIPANE-APRICOT TART  
Almond creme brulee, salted butter sphere, guava sorbet

*Thomas Barton Reserve, Sauternes 2017*

*All prices are subject to 10% service charge & 6% SST*